



# Kohlrabi in salt dough



## Rezept für 4

### Ingredients for the salt dough

250 g flour  
250 g coarse sea salt  
100 ml water  
1 egg  
25 g charcoal powder

## To prepare

Combine all the ingredients and tightly wrap the dough around the kohlrabi. Cook on the hot air setting at 160°C for 60 minutes. Season the goat's quark with lemon and salt.

## Anrichten

# Cooking level

Preheated

60 minutes | Hot air setting at 160°C